

COPPERWOOD

TAVERN
BRUNCH

OYSTERS

CHILLED*

cocktail sauce, fresh horseradish, mignonette, lemon

HALF DOZEN 18 | DOZEN 34

GRILLED

parmesan, parsley, butter, garlic breadcrumbs

STARTERS

PANCAKE BITES 10

silver dollar buttermilk pancakes, maple syrup

AVOCADO TOAST 12

wheat toast, avocado, cream cheese, sunny side up egg, cherry tomatoes, arugula

JALAPENO CHEDDAR DONUTS 10

four savory cornbread donuts, cheddar sauce

STEAK TARTARE 12

diced beef tenderloin, mustard, cornichons, shallots, capers, quail egg

BAKED BRIE 14

crispy phyllo dough, fig compote, apples, grapes, honeycomb, poached pears, grilled French bread

CHEF'S BISCUIT BOARD 7

two housemade biscuits, orange butter, blueberry jam, honey

FRIED GREEN TOMATOES 11

thick sliced, corn-meal crusted, pimento cheese

FRUIT AND YOGURT 8

fruit and vanilla yogurt, granola, honey

OMELETTES

WESTERN OMELET 15

ham, onions, bell pepper, cheddar cheese

EGG WHITE OMELET 14

spinach, mushrooms, gruyere

STEAK OMELET 19

filet tips, mushrooms, caramelized onions

CHEESE OMELET 13

cheddar, creamy cheese sauce

AVOCADO & GOAT CHEESE OMELET 16

avocado, goat cheese, sundried tomatoes

FEATURES

CHOCOLATE CHUNK PANCAKES 14

whipped cream, cinnamon sugar, vanilla rum maple syrup

COUNTRY BREAKFAST* 14

choice of eggs, meat, toast, potatoes

DUCK HASH 21

crispy duck confit, red potatoes, shaved carrots, onions, poached eggs, hollandaise

BLUEBERRY RICOTTA PANCAKES 15

creamy ricotta, blueberries, orange, honey butter

SHRIMP & SMOKED GOUDA GRITS 16

creamy grits, smoked gouda cheese, sauteed shrimp, smoked ham, onions, peppers, cajun gravy

BAGELS & LOX 14

smoked salmon, avocado, tomato jam, pickled red onion, cream cheese

BANANA FOSTERS FRENCH TOAST 16

thick sliced challah bread, fosters sauce

STEAK & EGGS* 19

grilled filet tips, choice of eggs, potatoes, red wine sauce

FRIED CHICKEN & WAFFLES 18

maple chicken jus, belgian waffle

BISCUITS & GRAVY 14

house made biscuits, sausage gravy

BENEDICTS

SHORT RIB 16

ancho chili braised short rib, hollandaise

TRADITIONAL 14

canadian bacon, hollandaise

LOBSTER 19

butter poached lobster meat, hollandaise

SMOKED SALMON 15

tomato jam, pickled red onion, hollandaise

FRIED GREEN TOMATO BENEDICT 15

fried green tomato, fresh spinach, hollandaise

SANDWICHES

COPPERWOOD BREAKFAST SANDWICH 13

sliced brioche, fried egg, cheddar cheese, sausage, garlic aioli

TAVERN BURGER* 16

8oz burger, aged sharp cheddar, crispy bacon, red wine shallot aioli

SPICY AVOCADO BURGER* 17

8oz burger, pepper jack cheese, chipotle aioli, bibb lettuce, honey jalapenos, sliced avocado

PULLED BBQ PORK 15

house smoked pork butt, crispy shallots, coleslaw

SPICY FRIED CHICKEN SANDWICH 16

crispy chicken, sweet chili sauce, cilantro, cabbage

BALT 15

bacon, avocado, fried green tomato, smoked chipotle aioli, toasted multigrain bread

VEGGIE BURGER 16

black bean patty, avocado, lettuce, tomatoes, onions, chipotle aioli, toasted bun

SLOW BRAISED SHORT RIB GRILLED CHEESE 17

buttered brioche, ancho chili short ribs, grand cru gruyere, aged cheddar cheese, arugula, caramelized onions

SIDES 4.5

- two eggs*
- english muffin
- fruit cup
- bagel
- wheat toast
- smoked gouda grits
- breakfast potatoes

MEATS 6.5

- bacon
- canadian bacon
- turkey sausage
- sausage gravy

SOUPS & SALADS

add ons: chicken 6, steak*8, shrimp 8, salmon 8, fried goat cheese 4

BABY KALE & ROMAINE CAESAR 14

creamy roasted garlic caesar dressing, sourdough croutons, grana padana, baked parmesan crisp

FARMER'S SALAD 14

roasted butternut squash, spicy toasted pepitas, watermelon radish, heirloom tomatoes, shaved red onion, green apples, blue cheese, balsamic vinaigrette

STEAK & BRUSSELS SALAD* 21

grilled filet tips, romaine, baby kale, blue cheese, chopped bacon, cherry tomatoes, crispy brussels, red onion, herb buttermilk dressing

SALMON SALAD* 20

pan seared atlantic salmon, candied walnuts, dried cranberries, goat cheese, avocado, maple mustard vinaigrette

WILD MUSHROOM SOUP 10

mixed exotic mushrooms, cream, truffle, chives

FRENCH ONION SOUP 8

braised caramelized onions, house ale, beef & chicken brother, garlic croutons, gruyere cheese

VENISON CHILI 10

ground venison, sour cream, cheddar cheese



BRUNCH COCKTAILS

BEEF JERKY BLOODY MARY 11

house mix, vodka, bbq rim, homemade beef jerky, pickle, cheese

TRADITIONAL BLOODY MARY 9

house mix, vodka, lemon, lime, celery

ICED VIRGINIAN 12

coffee reduction, kopper kettle virginia whiskey, coffee liqueur, cream

RYES & SHINE 12

butterscotch moonshine, bulleit rye, coffee reduction, cream

ORANGE SHERBET MIMOSA 8

three scoops of orange sherbet, piper sonoma brut, sparkling wine

ST GERMAIN MIMOSA 11

elderberry flower liqueur, fresh squeezed orange juice, bubbles

CLASSIC MIMOSA 9

fresh squeezed orange juice, bubbles

PIPER SONOMA BRUT ROSE 11